

Planning Commission Date: May 28, 2003

Item No.

42

## MILPITAS PLANNING COMMISSION AGENDA REPORT

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Category: Public Hearing

Report prepared by: Staci Pereira

Public Hearing: Yes: ☒ No: ☐

Notices Mailed On: 5-16-03

Published On: 5-15-03

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**TITLE:** USE PERMIT NO. P-UP2003-13

**Proposal:** A request to operate a Chinese fast food restaurant and bakery, New Hwong Kok Bakery, with 8 seats in an existing 1501 square foot retail space in Crescent Square shopping center, zoned Neighborhood Commercial "C1".

**Location:** 1705 North Milpitas Blvd. (APN 22-02-049)

**RECOMMENDATION:** Approval with conditions.

**Applicant:** Hau-Ching Liao, 510 Lawrence Expressway #105, Sunnyvale, CA 94085

**Property Owner:** Milpitas and Dixon Associates, Attention Su Li Lo, P. O. Box 1020, Los Altos, CA 94023-1020

**Previous Action(s):** "S" Zone and use permit approvals and amendments

**Environmental Info:** Exempt

**General Plan Designation:** Retail Sub-Center

**Present Zoning:** Neighborhood Commercial "C1" District

**Existing Land Use:** Neighborhood shopping center

**Agenda Sent To:** Applicant and owner (both noted above)

**Attachments:** Site and floor plans

**PJ No.** 2331

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## **BACKGROUND**

The Planning Commission approved "S" Zone plans for the Crescent Square shopping center in January of 1999. Since then, the Commission has approved two freestanding signs and a Sign Program on August 25, 1999, a freestanding sign and building signs for Walgreens on December 9, 1999, several use permits for restaurants and a Computer Network Center (UP No. 1612).

### **Site Description**

The Crescent Square shopping center is located on 5.25 acres at the southwest corner of North Milpitas Boulevard and Dixon Road. It encompasses a 29,800 square foot multi-tenant retail building, a 6,000 square foot day care building, and a 13,760 square foot Walgreen's drug store. The subject tenant space consists of 1,501 square feet within the Crescent Square multi-tenant retail building.

The site is zoned Neighborhood Commercial, as are the parcels directly across North Milpitas Boulevard to the east, and the parcels across Dixon Road to the north. These parcels are developed with retail uses, including retail shopping, personal services and gas stations.

## **THE APPLICATION**

This Use Permit application is submitted pursuant to Section 18.03-17 (restaurant as a conditional use in the Neighborhood Commercial "C1" District) and Section 57 (Conditional Use Permits) of the Milpitas Zoning Ordinance.

The applicant proposes to operate a Chinese fast food restaurant and bakery, New Hwong Kok Bakery, with 8 seats in an existing 1,501 square foot tenant space in Crescent Square shopping center. The variety of foods to be prepared and sold would include fried rice, noodles, porridges, dim sum and Chinese style bakery items, with the majority of the items prepared for take-out. No alcohol sales are proposed. The hours of operation would be 8:30 AM to 8:00 PM, Monday through Sunday. The estimated number of employees would be four.

The front half of the tenant space would contain 2 tables with 8 chairs and take-out area of approximately 215 square feet. There would be display cases, a cooler, cashier stand and counter tops, some of which would contain food heating units and steam tables. The rear half of the space would contain one handicapped accessible restroom, employee lockers and seats, freezer, refrigerator, sinks (mop, pot, and prep), stoves, ovens, deep fryers, and baking area with a proofer.

### **Conformance with the General Plan**

The proposed project complies with the City's General Plan in terms of land use. The proposed use does not conflict with any General Plan Principles and Policies, and is consistent with Implementing Policy 2.1-I-3, which encourages economic pursuits that will strengthen and promote development through stability and balance. It is also consistent with Policy 2.a-I-6, which endeavors to maintain a balanced economic base that can resist downturns in any one economic sector.

### **Conformance with the Zoning Ordinance**

The proposed project is located in the Neighborhood Commercial ("C1") District and is permitted conditionally in this district upon approval of a conditional use permit. In addition, the intent of the "C1" district is to promote commercial development that complements the essential residential character of the area and provide the day-to-day shopping needs of the residential neighborhood. This project is consistent with this intent in that it provides nearby residents the opportunity to dine at or pick-up Chinese food and bakery items from a restaurant within close proximity of their homes.

### **ISSUES**

#### **Seats and Parking**

The original "S" Zone approval for Crescent Square included 259 parking spaces, based on a retail parking ratio of 1 space per 200 square feet of retail area. Based on this ratio the subject tenant space is allotted 7 parking spaces. Based on the parking schedule for restaurants which are of the fast food and take-out type, Section 53.23-2 (7), the 8 seats proposed would require 3 spaces (1 space per 2.5 seats) and the 215 square foot take-out area would require 4 spaces (1 space per 50 square feet). The total 7 parking spaces needed for the proposed use will not exceed the number allotted to the tenant space and therefore no impact on parking is anticipated.

#### **Odors, Waste, Urban Runoff Management**

There are potential impacts from waste generated by the restaurant and bakery that may produce odors if not properly handled or if spilled when transported to the on-site trash enclosure. In addition, urban runoff pollution may occur if food waste is spilled in the trash enclosure area and rainfall or other water washes it into the storm drains. Therefore, *staff recommends* special conditions addressing these potential impacts. These are similar conditions attached to other recent restaurant approvals in the City given the recent approval of new, stricter urban runoff-related requirements by the Santa Clara Valley Water Management District.

The existing solid waste enclosures and their capacities have been found sufficient to handle the additional waste, both solid and liquid (grease), generated by the proposed use. The *Engineering Division recommends* a condition of approval that the applicant subscribe to the existing shared front-load compactor service for trash, the 96-gallon cart for recyclables, and maintain a tallow account for the liquid waste generated.

#### **Neighborhood/Community Impact**

The proposed restaurant and bakery use would be one of several retail and eatery establishments within the Crescent Square shopping center, which has been zoned and designed for such tenants. The hours of operation proposed, 8:30 AM to 8:00 PM Monday through Sunday, are similar to neighboring uses within the shopping center and immediate area and are not expected to cause an increase in existing noise levels. As conditioned, the proposed project is not anticipated to create any significant parking, traffic, odor, noise, or other adverse impacts on the community.

### Conformance with CEQA

The proposed project is categorically exempt from further environmental review pursuant to Class 1, Section 15301 ("Existing Facilities"—"... permitting, ... licensing ... of existing ... private structures ... involving negligible or no expansion of use beyond that existing at the time of the lead agency's determination") of the California Environmental Quality Act (CEQA) Guidelines.

### RECOMMENDATION

Close the Public Hearing. Approve Use Permit No. P-UP2003-13 based on the Findings and Special Conditions of Approval listed below.

### FINDINGS

1. The proposed project is consistent with the General Plan in terms of land use and Policies 2.a-I-6 and 2.1-I-3, which encourage economic pursuits that strengthen and promote development and that can resist downturns in any one economic sector.
2. The proposed use is consistent with the intent of the Neighborhood Commercial "C1" District in that it complements the essential residential character of the area and provides the day-to-day shopping needs of the residential neighborhood by providing a take-out restaurant and bakery within close proximity to homes and in that the district permits such uses with a Use Permit.
3. The proposed use is not expected to generate an increase in noise levels and, as conditioned, is not anticipated to affect parking and traffic, or generate odors or health and safety hazards impacting the surrounding area or nearby residential neighborhoods and therefore will not be detrimental or injurious to the public health, safety and general welfare.
4. The proposed project is categorically exempt from further environmental review pursuant to Class 1, Section 15301 (Existing Facilities) of the State CEQA Guidelines.

### SPECIAL CONDITIONS

1. This Use Permit No. P-UP2003-13 is for a 1,501 square foot fast food restaurant and bakery with 8 indoor seats and 215 square foot of take-out area, as depicted on approved plans dated May 28, 2003. Any additional seats, change in size of take-out area, the inclusion of any alcohol sales, or changes to any of the conditions of approval require Planning Commission approval of an amendment to this Use Permit and a public hearing. Minor changes, as per Section 42.10-2 of the Milpitas Zoning Ordinance, to approved plans may be approved by the Planning Division staff. (P)
2. Prior to any building permit issuance, the restaurant tenant improvement plans shall incorporate a notation for a sign measuring at least 1-foot by 1-foot, with a lettering height of at least 1 inch, to be placed in a conspicuous location near the front entrance stating "Maximum dining room seating: 8". (P)

3. Prior to issuance of a building permit, the applicant shall submit to the Planning Division a program assigning restaurant staff responsibility for complying with the following guidelines. The solid waste collection/loading area for the restaurant shall adhere to the following guidelines in perpetuity. (P)
  - a) Keep garbage dumpsters clean inside and out; replace very dirty dumpsters with new, clean ones.
  - b) Double- or triple-bag waste to prevent leaking.
  - c) Place, do not drop or throw, waste-filled bags, to prevent leaking.
  - d) Keep the ground under and around the garbage dumpsters swept.
  - e) Sprinkle the ground lightly after sweeping with a mixture of water and a little bleach.
  - f) Keep garbage dumpsters inside the approved enclosure and away from residential properties. Enclosure gates shall be kept closed.
4. Prior to issuance of a building permit, plans shall show the following: signage to be installed in the work areas (minimum 2 locations visible to employees), the business owner shall post signs (in English and multi-lingual if desired) which identify procedures for the food delivery and disposing of garbage as outlined above. (P)
5. The business owner shall hold training sessions to instruct their employees on the proper procedures in the handling and disposal of food items; the general maintenance and use of the garbage bins and any other procedures that would assist the business in complying with all state and local health and sanitation standards (refer to the County of Santa Clara Department of Environmental Health at (408) 729-5155 for their guidelines). (P)
6. Prior to building permit final, the business owner shall submit an outline of the format and number of training sessions to the Planning Division to address training in preparation for opening, for new employees, and for annual recurring training. (P)
7. Prior to issuance of a building permit, plans shall show the following: All floor drains, trash compactors and indoor or covered mat and equipment washing areas shall be drained to the sanitary sewer. (P)
8. Washing of containers and equipment shall be conducted in the kitchen area such that wash water may drain into the sanitary sewer. (P)
9. All tenant garbage carts and bins shall be stored in the garbage enclosure in perpetuity and shall be maintained clean by double-bagging garbage and by frequent sweeping and disposal of any spilled solid waste. (P)

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10. This approval does not include any signs. Any new signage shall adhere to the approved sign program for Crescent Square and shall be submitted and approved by the Planning Division. (P)
11. If at the time of application for building permit there is a project job account balance due to the City for recovery of fees, review of permits will not be initiated until the balance is paid in full. (P)
12. This use shall be conducted in compliance with all appropriate local, state, and federal laws and regulations and in conformance with the approved plans. (P)
13. Prior to issuance of a building permit, the plans shall indicate the installation of a scrubber on the roof vent, or other type of equipment that works to control cooking odors. Equipment must be installed prior to issuance of Certificate of Occupancy. (P)
14. As per Resolution No. 168 (Standard Conditions for Commercial Development), all rooftop equipment shall be shielded from view. This approval does not include any rooftop equipment and prior to issuance of any permit for such equipment, the applicant shall submit plans indicating rooftop equipment is below the existing parapet or roof screen. If equipment projects above the height of the screening, the applicant shall submit line-of-sight view analysis drawings indicating the equipment will not be visible from surrounding view points, including public and private right-of-ways and private properties. (P)
15. Prior to occupancy permit issuance, the applicant shall submit evidence to the City that the following minimum refuse and recycling services have been subscribed with BFI for the proposed commercial use:
  - A. Maintain an adequate level of service for trash collection and recycling. Subscribe to shared front-load compactor services within this development for trash and 96-gallon carts for recycling.
  - B. Maintain a tallow account and keep the tallow bins clean.After the applicant has started the business, the solid waste service shall be evaluated by a BFI commercial representative to determine the adequacy of the service level. If it is found to be inadequate, the applicant shall increase the service to the level determined by the evaluation. For general information, contact BFI at (408) 432-1234. (E)
16. The developer shall submit a Sewer Needs Questionnaire and/or Industrial Waste Questionnaire with the building permit application and pay the related fees prior to Building Permit issuance by the Building Division. Contact the Land Development Section at (408) 586-3329 to obtain the form(s).

Planning Division = (P)

Engineering Department = (E)

## NOTES TO THE APPLICANT

The following notes pertain to administration of the City codes and ordinances that are not part of the Zoning Ordinance regulations. The applicant shall not consider these notes as approval from any Department. Additional requirements may be made prior to permit issuance. These notes are provided to assist in the permit process if approval is granted.

**BUILDING DIVISION** [For further information regarding the following notes please contact Veronica Valenti at (408) 586-3241]

1. Obtain permits from Health Department and Water Pollution Control prior to applying for a building permit.
2. Condensate from air cooling coils and comfort cooling equipment shall be collected and discharged to a sanitary sewer.
3. Toilet rooms shall be available for the use of the customers as per 2002 MMC Section II-3-2.30. Access to the restroom through the kitchen is not allowed.
4. When number of employees exceeds four, two separate accessible bathrooms shall be provided as per 2002 CBC, Section 2902.3.

#### **Accessibility**

5. For persons with disabilities accessible parking shall be provided as per 2001 CBC, Section 1129B.1. Accessible parking spaces shall be dispersed and located closest to the accessible entrances. One in every eight accessible parking spaces, but not less than one parking space, shall be accessible as per Section 1129B.4.
6. Accessibility signs shall be provided at every primary public entrance, at every major junction along or leading to an accessible route of travel and at building entrances that are accessible as per CBC 2001, Section 1127 B.3.
7. All primary entrances and required exit doors shall be accessible to persons with disabilities as per 2001 CBC, Section 1117.B.5.7.
8. Food preparation areas shall be accessible persons with physical disabilities as per 2001 CBC Section 1104B.5.8 and food services aisles and tableware areas as per Section 1104B.5.5 and Section 1104B.5.6 accordingly.
9. All restrooms shall be fully accessible to persons with disabilities as per 2002 CBC.
10. Provide maneuvering clearances at doors as per 2001 CBC, Section 1133B.2.4.2.
11. Counters provided for the public and in general employee area must be accessible at least 5% in length, but not less than one counter with a minimum of 36 inches in length, as per 1995 CBC, Section 1111B-4.1.

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ENGINEERING DIVISION [For further information regarding the following notes please contact Robert Wang at (408) 586-3327]

1. It is the responsibility of the applicant to obtain any necessary encroachment permits from affected agencies and private parties. Copies of these approvals or permits must be submitted to the City of Milpitas Engineering Division.
2. Prior to building permit issuance, the applicant must pay all applicable development fees, including but not limited to, plan check and inspection deposit.
3. The applicant shall call Underground Service Alert (U.S.A.) at (800) 642-2444, 48 hours prior to construction for location of utilities.
4. The U.S. Environmental Protection Agency (EPA) has empowered the San Francisco Bay Regional Water Quality Control Board (RWQCB) to administer the National Pollution Elimination Discharge System (NPDES) permit. The NPDES permit requires all dischargers to eliminate as much as possible pollutants entering our receiving waters. Contact the RWQCB for questions regarding your specific requirements at (800) 794-2482. For general information, contact the City of Milpitas at (408) 586-3329.
5. The Flood Insurance Rate Map (FIRM) issued by the Federal Emergency Management Agency (FEMA) under the National Flood Insurance Program shows this site to be in Flood Zone "X".

FIRE DEPARTMENT [For further information regarding the following notes please contact Jaime Garcia at (408) 586-3369]

1. The 2001 triennial edition of the California Code of Regulations, Title 24 (California Building Standards Code) applies to all occupancies that apply for a building permit on or after November 1, 2002, and remains in effect until the effective date of the 2004 triennial edition.
2. Submitted drawings are not reviewed nor approved for fire permits and construction. These notes are provided to assist with the Fire Department permit process.
3. These notes are based on the assumption of Group B Occupancy for this tenant space. If tenant space is determined to be of a different occupancy classification, additional requirements may be applicable.
4. Fire safety during construction, alteration or demolition of the building shall meet the requirements of Article 87, CFC.
5. Portable fire extinguishers shall be installed in occupancies and locations as set forth in the code, California Code of Regulations, Title 19, Division 1, and Chapters 1 and 3 and as required by the Milpitas Fire Chief. Section 1002.1 CFC.



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6. Alterations to the automatic fire sprinkler system and/or the fire detection system require drawings to be submitted to the Fire Department for review and approval prior to alteration.
7. A ventilating hood and duct fire extinguishing system shall be provided in accordance with the Mechanical Code for commercial-type food heat-processing equipment that produces grease-laden vapors. Section 1005, CFC.
8. A fire extinguisher listed and labeled for Class K fires shall be installed within 30 feet of commercial food heat-processing equipment, as measured along an unobstructed path of travel, in accordance with California Code of Regulations, Title 19, Division 1, Chapter 3.
9. If new trash enclosures are to be constructed, dumpsters and containers with an individual capacity of 1.5 cubic yards or more shall not be stored in buildings or places within 5 feet of combustible walls, openings or combustible roof eave lines unless area is protected by an approved automatic sprinkler system. Section 1103.2.2, CFC.
10. The use of candles and other open-flame decorative devices in places of assembly and drinking or dining establishments shall be in accordance with Section 1109.8, CFC.
11. Aisles shall be provided from all occupied portions of the exit access which contain seats, tables, furnishings, displays and similar fixtures or equipment. Aisles located within the accessible route of travel shall also comply with the Building Code requirements. Section 1204.1, CFC.
12. Exit doors shall swing in the direction of exit travel when serving any hazardous area or when serving an occupant load of 50 or more. Section 1207.2 CFC.
13. Exit doors shall be openable from the inside without the use of a key or any special knowledge or effort. Section 1207.3, CFC.
14. Obstructions, including storage, shall not be placed in the required width of a means of egress, except projections as allowed by the Building Code. Means of egress shall not be obstructed in any manner and shall remain free of any material or matter where its presence would obstruct or render the means of egress hazardous. Section 1203, CFC.
15. When required, the path of exit travel to and within exits in a building shall be identified by exit signs conforming to the requirements of the Building Code. Section 1212.2, CFC.
16. The maximum flame-spread class of finish materials used on interior walls and ceilings shall be per Section 804.1, California Building Code.
17. No approval is granted under this review for use or handling of hazardous materials. If hazardous materials are intended to be stored, transported on site, used or handled, in an amount requiring a permit, a Hazardous Materials Business Plan (HMBP) shall be submitted by the business responsible along with the application for a building permit. If hazardous materials are not intended to be stored, transported on site, used or handled in an amount

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requiring a permit, a Hazardous Materials/Waste Registration Form and/or a Hazardous Materials Exemption Declaration shall be submitted to the Fire Department by the business responsible. No final inspection to all or any portion of the development shall be deemed complete and no Certificate of Occupancy shall be issued until this requirement has been met.

18. Complete plans and specifications for all aspects of Fire-Protection systems shall be submitted to the Fire Department for review and approval prior to system installation. Section 901.2.2 and 1001.3, CFC.



INNOVATIVE DESIGN ARCHITECTURE, INC.  
Architecture • Planning • Site Development

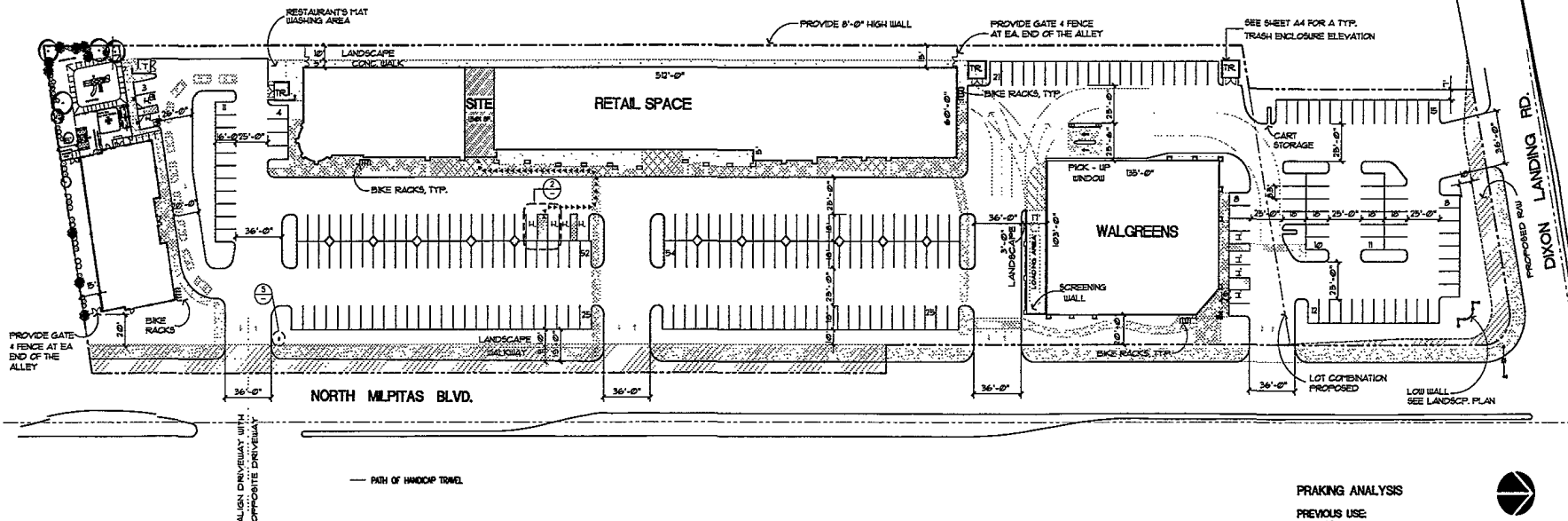
JOHN HA ALA  
510 Lawrence Expressway, #105  
San Jose, CA 95035  
Phone: (408) 245-0991  
Fax: (408) 245-0319

OWNER:  
Mr. David Ching  
882 N. Hillview Dr.  
Milpitas, CA 95035  
(408) 719-1190

MILPITAS FAST FOOD  
CRESCENT SQUARE  
TENANT IMPROVEMENT  
1705 N. MILPITAS BLVD.  
MILPITAS, CALIFORNIA 95035

EXISTING MOBILE HOMES

EXISTING MOBILE HOMES



#### PARKING ANALYSIS

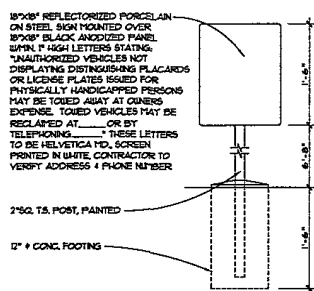
PREVIOUS USE:  
"RETAIL"  
1601 SQFT / 200 SQFT/SP = 7.5 SP  
TOTAL PROVIDED PARKING = 7.5 SP

PROPOSED USE:  
"TAKE OUT FAST FOOD & BAKERY"  
8 SEATS / 2.5 SEAT/SP = 3.2 SP  
225 SQFT / 50 SQFT/SP = 4.5 SP  
TOTAL REQUIRED PARKING = 7.5 SP



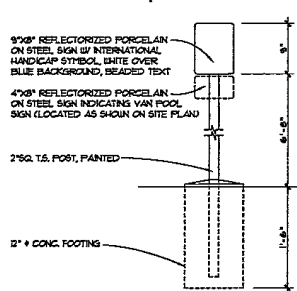
#### SITE PLAN

40' 1



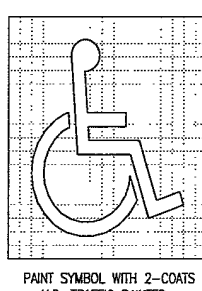
(E) TOW-AWAY SIGN

1" 5



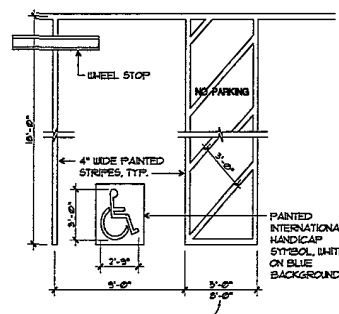
(E) HANDICAP PARKING SIGN

1" 4



(E) HANDICAP SIGN

NTS 3



(E) HANDICAP PARKING STALL

1/4" 2

#### REVISIONS:

SHEET TITLE:

SITE PLAN

DATE: MAR. 21, 2003 PROJECT NO. 03-661

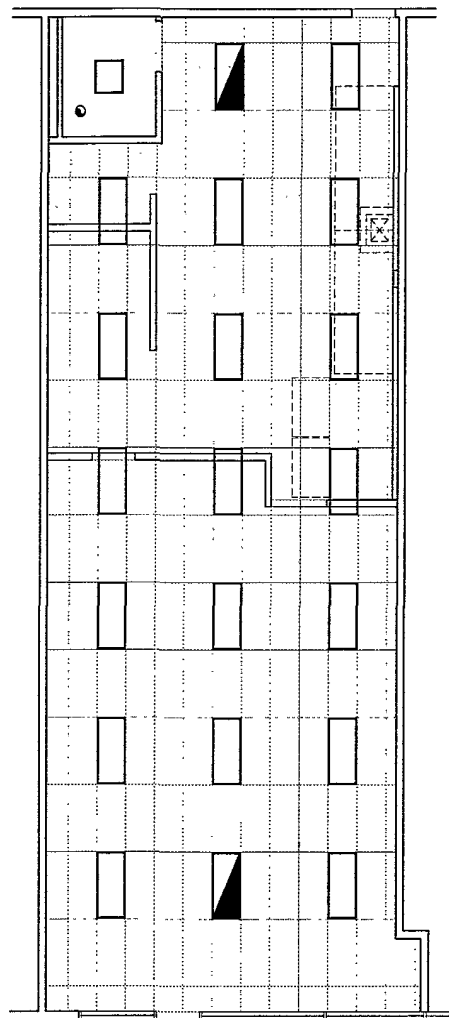
SCALE: AS SHOWN DRAWN: JUNE

SHEET

A-1

OF SHEETS

	(N) 2'x4' 1-BAR CEILING
	(N) WASHABLE 2'x4' 1-BAR CEILING
	(N) GYP. BD. CEILING PAINTED
	2'x4' FLUORESCENT LT. TYP. 2 LT.(FLOOR-1)
	2'x4' FLUORESCENT LT. (TYP. 3 LT.) DAY LITE(FLOOR-1)
	1'x4' FLUORESCENT LT.(FLOOR-2)
	48'FLUORESCCENT LT.(FLOOR-3)
	EXISTING
	DUPLEX 110VAC OUTLET
	DUPLEX 110VAC OUTLET @ CEILING
	DUPLEX 110VAC OUTLET
	240V ELECTRICAL RECEPTACLE
	TELEPHONE JACK
	LIGHT SWITCH
	3 WAY LIGHT SWITCH
	35W. HALOGEN IN. LIGHT
	25W. COMPACT FLUORESCENT LIGHT
	25W. COMPACT FLUORESCENT LIGHT DAY LITE
	75W. HOOD LIGHT
	INCANDESCENT SURFACE LT
	INCANDESCENT WALL MOUNT LIGHT
	CUSTOM MADE LIGHT BOX BY OWNER, 20W
	EMERGENCY LIGHT
	EXT. LIGHT
	FAN
	SPEAKER
	JUNCTION BOX
	SUPPLY AIR REGISTER
	RETURN AIR REGISTER
	MAKE UP AIR (4-WAY DIFFUSER)



SHELVES INSTALLED ON A WALL SHALL HAVE AT LEAST 1" OF OPEN SPACE BETWEEN THE BACK EDGE OF THE SHELF AND THE WALL SURFACE, OTHERWISE THE SHELF SHALL BE ATTACHED TO THE WALL TO THE WALL BY SLOTTED SEALANT OR AN EQUIVALENT. THE LOWEST SHELF SHALL BE AT LEAST 6" ABOVE THE FLOOR BY A CLEAR UNRESTRICTED AREA. SHELVES SHALL BE MADE OF SOLID MATERIAL COMPLETELY SEALED CONTINUOUSLY CODE BASE, WITH A MIN. OF 1/4" IF SHELVES ARE SUPPORTED BY BRACKETS. SHELVES SHALL BE LESS THAN 6" THICK AND EASILY CLEANABLE.

BULK-WARE REFRIGERATION OR FREEZER UNITS MUST BE COMPLETELY PLANNED TO THE BUILDING'S WALLS AND CEILING. THE AREAS ABOVE BULK-WARE UNITS MUST NOT BE USED FOR STORAGE, ANY OPENINGS FOR VENTILATION MUST BE PROTECTED BY SCREENS. REFRIGERATION OR FREEZER UNITS MUST BE SCREENED BY A WALL WITH PESH SCREEN (ANY CORROSIVE OR VENTILATION OPENINGS MUST BE KEPT CLEAN).

WALK-IN REFRIGERATION OR FREEZER UNITS MUST BE COMPLETELY FLASHED TO THE BUILDING'S WALLS AND CEILING. THE AREAS ABOVE WALK-IN UNITS MAY NOT BE USED FOR STORAGE. ANY OPENINGS FOR VENTILATION IN THE FLASHING ABOVE WALK-IN REFRIGERATION OR FREEZER UNITS MUST BE SCREENED BY AT LEAST 1/2" MESH SCREEN (ANY SCREENS OVER VENTILATION OPENINGS MUST BE KEPT CLEAN).

FLOOR SURFACE IN ALL AREAS IN WHICH FOOD IS PREPARED, PACKAGED, OR STORED, WHERE UTENSILS ARE WASHED, WHERE REFUSE OR GARBAGE IS STORED, WHERE JANITORIAL FACILITIES ARE LOCATED, IN ALL WASHLET AND WASHING AREAS, AND IN EMPLOYEE CHANGE AND STORAGE AREAS SHALL BE OF AN APPROVED TYPE THAT IS SMOOTH (EXCEPT THAT APPROVED SLIP-RESISTANT FINISHES THAT ARE ABRASIVE OR HAVE A RAISED TREAD PATTERN MAY BE USED IN TRAFFIC AREA ONLY), DURABLE, NONABSORBENT AND EASILY CLEANABLE. THESE FLOOR SURFACES SHALL CONTINUE UP THE WALLS OR TOE-KICKS (INCLUDING FLOOR MOUNTED COUNTER AND CABINET TOE-KICK BASES) AT LEAST 4" IN A SEAMLESS MANNER PORTING A 3/8" MIN. RADIUS COVE AS AN INTEGRAL UNIT.

FLOOR-MOUNTED EQUIPMENT MUST BE SUPPORTED BY 6" MIN. APPROVED EASILY CLEANABLE METAL LEGS, OR APPROVED COMMERCIAL CASTER OR BE COMPLETELY SEALED IN POSITION ON A 4" MIN. HIGH CONTINUOUSLY AND INTEGRALLY COVERED BASE OR COVERED CONCRETE CURB TO FACILITATE EASE OF CLEANING.

ALL COUNTERS AND CABINETS SHOULD HAVE APPROVED, EASILY CLEANABLE SURFACES ON TOPS AND OTHER EXTERIOR SURFACE, INTERIOR SURFACES AND SHELVES ( E.G. STAINLESS STEEL, PLASTIC LAMINATE, ETC.) PAINT, VARNISH OR POLYURETHANE FINISHED GOOD IS NOT ACCEPTABLE).

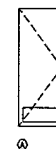
EXISTING DEMISING WALL TO REMAIN REPAIR AS  
FOLLOWING: 6"X20GA MTL STUDS @ 24" O.C.  
5/8" TYPE "C" CYP. BD. BOTH SIDE TYP.)

(N) 3-5/8" X 25 GA. METAL STUDS @ 24" O.C.  
UNDER CEILING HEIGHT WALL  
W/ 5/8" TYPE "C" CYP. BD. BOTH SIDES (U.O.M.)  
OR SEE FINISH SCHEDULE FOR MORE DETAIL  
\* USE 20 GA. METAL STUD FOR WALLS EXCEED  
14'-0" IN HEIGHT

(E) WINDOW

GROUP 1 (PER DOOR)  
1-1/2 PAIR BUTTS 2 - WAY HINGES  
GROUP 3 (PER DOOR)  
EXISTING HARDWARE

(A) 3'-0"x7'-0"x1-3/4" ELIJAHSON DOUBLE ACTION DOOR  
W/ KICK PLATE



ITEM	AREA DESCRIPTION	AREA	OCCUPANCY
1	DINING - 1/15 SF	360 SF	26
2	KITCHEN - 1/200 SF	560 SF	3
3	SERVICE AREA - 1/100 SF	350 SF	4
4	STORAGE / TOILET	201 SF	0
	TOTAL	1,501 SF	33

ALLOWABLE PARKING	7.5
REQUIRED PARKING FOR PROPOSED SEATING	$8 / 2.5 = 3.2$
REQUIRED PARKING FOR TAKE-OUT AREA	$215 / 50 = 4.3$
TOTAL REQUIRED PARKING	7.5

NOTES:

1. ALL ENAMEL PAINTED DRY WALL MUST BE SMOOTH FINISH
2. ALL FLOOR DRAIN SHALL BE EQUIPPED WITH P-TRAP AND SHALL BE SLOPED 1/4" FT-6" FROM WALL TO DRAIN.
3. CONTRACTOR TO SUBMIT ALL FINISH MATERIAL FOR OWNER AND ARCHITECT FOR REVIEW PRIOR TO INSTALLATION.

[illegible]

STORAGE RACKS OVER 8 FEET HIGH SHALL BE SEISMICALLY ANCHORED  
AND BRACED AS PER THE 1997 UBC SECTION 1630.  
PROVIDE STRUCTURAL DESIGN AND ATTACHMENT DETAILS TO THE  
BUILDING DIVISION FOR REVIEW AND APPROVAL PRIOR TO THE  
INSTALLATION.

EQUIPMENT - SEISMIC ANCHORING '97 UBC

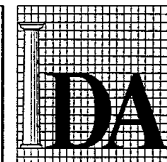
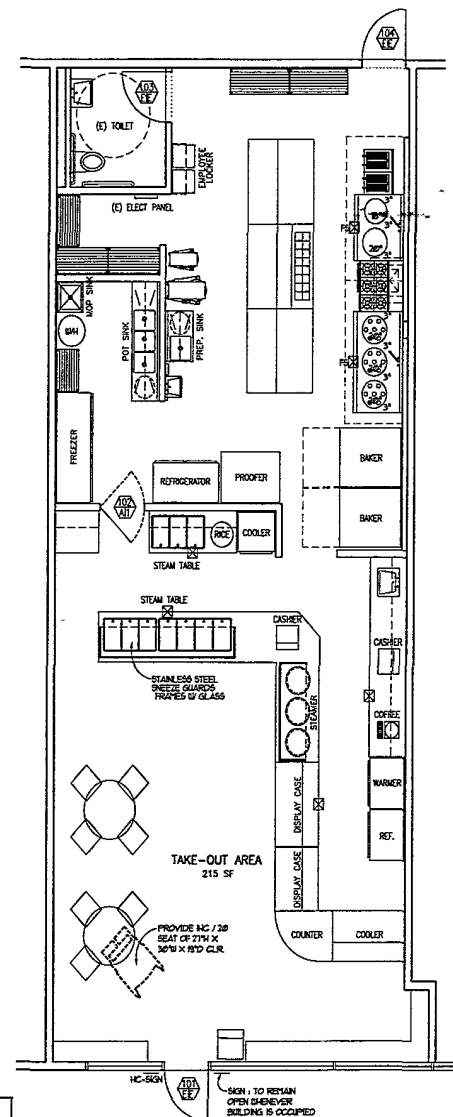
ALL EQUIPMENT (FLOOR SUPPORTED) WEIGHING OVER 400 POUNDS SHALL BE SEISMICALLY ANCHORED AND BRACED AS PER THE 1997 U.B.C. SECTION 1630.1

PROMOTE STRUCTURAL DESIGN CALCULATIONS AND DETAILS TO THE BUILDING DEPARTMENT FOR APPROVAL PRIOR TO INSTALLATION.

RACKS, CABINETS, BOOK CASES, ETC '97 UBC

PROVIDE SEISMIC ANCHORING AND BRACING PER THE 1997 U.B.C. SECTION 1630 FOR THE FOLLOWING:

- 1) STORAGE RACKS, PERMANENT FLOOR CABINETS AND BOOK STACKS MORE THAN 5 FEET HIGH.
- 2) MOVABLE CASES, COUNTERS AND PARTITIONS MORE THAN 5 FEET 9 INCHES.



OWNER:  
Mr. David Ching  
882 N. Hillview Dr.  
Milpitas, CA 95035  
(408) 719-1190

**MILPITAS FAST FOOD  
CRESCENT SQUARE  
TENANT IMPROVEMENT**

**1705 N. MILPITAS BLVD.  
MILPITAS, CALIFORNIA 95035**

**REVISIONS:**

SHEET TITLE:  
FLOOR PLAN  
FINISH SCHEDULE  
INTERIOR ELEVATIONS

DATE	PROJECT NO.
MAR. 21, 2003	03-667

SCALE AS SHOWN

SHEET

A-2

OF SHEETS

### ELEVATION

1/4"	2
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## FLOOR PLAN

1/4"	1
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